



# 秋薈雅饌晚市精選套餐

## Autumn Exclusive Dinner Set Menu

鴻運乳豬件、黑松露大蝦多士

Roast Suckling Pig, Deep-fried Shrimp Toast with Black Truffle

*Malibrán Gorio Extra Dry Prosecco DOCG, 2020*

元貝螺頭蜜果燉軟心骨

Double-boiled Soup with Dried Scallop, Honey Dates and Tender Pork Cartilage

酥炸阿拉斯加蟹肉焗釀蟹蓋

Baked Crab Shell stuffed with Crabmeat and Onion

*Babich Wines Black Label Sauvignon Blanc 2020*

蠔皇八頭鮑魚扣鵝掌

Braised Whole Canned 8-head Abalone with Goose Web in Oyster Sauce

*Chateau de Pez '2nd Pez', 2020*

「如」脆皮龍江雞

Signature Deep-fried Crispy Chicken

方魚炒芥蘭

Sautéed Kale with Dried Flounder

梅菜黑豚叉燒帶子炒紅米飯

Fried Red Rice with Scallop, Barbecued Black Iberica Pork,  
Preserved Vegetables and Crispy Rice

桃膠蛋白杏仁茶

Sweet Almond Cream with Peach Gum and Egg Whites

四位用 For 4 Persons **HK\$2,488**

每位另加HK\$300享佳釀精選配搭

Add HK\$300 per person for Wine Pairing Recommendation

另收茶芥及按原價計算之一服務費

A tea and condiment charge, as well as a 10% service charge on the original price, will apply

優惠由即日起至2025年10月31日，不適用於10月1日至7日

Offer is available from now to 31 October 2025. Black out dates: 1-7 October 2025

供應時間為星期一至五之晚市時段

Available during dinner period from Monday to Friday

請於48小時前完成預訂，即可尊享額外九折優惠

Book 48 hours in advance to enjoy an extra 10% off

此優惠不可與其他優惠同時使用，暫停日期恕不另行通知

Offer cannot be combined with other promotions and may be suspended without prior notice